CHINA FOOD PRESENTATION

For your food presentation, you must be knowledgeable about your county’s cuisine. Be prepared to TALK about your cuisine and foods used in your presentation – you may use note cards **BUT** you should not be reading the note card. You will need to do this research on your own time – outside of Talbots Abroad class time. You will have one specific topic to research. There are some reference materials in the FCS room that you may use during tutorial time or you can use internet resources at home.

***Menu for China:***

Oolong tea

Chicken stir- fry over rice

Vanilla Float Dessert

Use of chopsticks

**Presentation Jobs:**

**Demonstrator**: You will be preparing the chicken stir-fry for the class. This includes the preparation of the vegetables and the actual cooking of the recipe.

**Chopstick demonstrator**: You will show the students how to use the chopsticks and explain the etiquette of chopsticks.

**Server:** You will be serving the tea and the rice

**Presenter**: You will be showing the PowerPoint and discussing the slides.

* *All students must contribute information during the presentation.*
* *All students that have tutorial on the presentation date will need to be in the FCS room preparing the last minute foods and setting up the room.*
* *All students are expected to help in the clean-up for the last 5 minutes of class.*

**Presentation Information to Research**: The answers to your food presentation worksheet should be the main parts of your PowerPoint presentation. You will also need to find information on the foods we are using in the demonstration. You will be given a note card with your topic. You should research your topic and find pictures for the PowerPoint on your

1. Mealtime customs (breakfast, lunch, dinner) Include common foods used in the cuisine.
2. Famous Dishes of your cuisine
3. Cooking Equipment
4. Holiday celebrations and food traditions
5. Restaurants – typical menu
6. Use of tea as a beverage in China and background information on tea
7. Technique of stir- fry (demonstrators)
8. Types of meats vegetables used in stir-fry (demonstrators)
9. Use of rice and background information on rice
10. Chopsticks – history/ common use/ etiquette